

Carversteak



Pre & Post Concert Menu

May 21 - 31 • \$155 Per Person

The Jackson Amuse

Regiis Ova Caviar Poppers
Gougères, Lemon-Chive Crème Fraîche

First Course

“That’s the Way Love Goes”

(Choice of)

Steak Tartare

Quail Egg, House-Made Pickles,
Toasted Sourdough

Yellowtail Sashimi

Avocado, Serrano Chili, Yuzu
Ponzu

Beet Salad

Salanova Lettuce, Crispy Goat
Cheese, Hazelnuts, Orange
Vinaigrette

French Onion Soup

Beef Broth, Sourdough Crouton,
Gruyère Cheese

Main Course

“When I Think of You”

(Choice of)

Filet Frites

8oz Allen Brothers’ Filet, Truffle
Fries, Bourbon Peppercorn Sauce

Black Cod

Oyster Mushroom, Gai Lan
Broccoli, Miso Glaze

Jidori Chicken Breast

Root Vegetables, Black Truffle Vin
Jaune Sauce

Truffled Gnocchi Carbonara

Pancetta, Parmesan

Dessert

“Someone to Call My Lover”

(Choice of)

Crème Brûlée

Tahitian Vanilla Bean Custard,
Caramelized Sugar, Seasonal Berries

Cheesecake

Cinnamon Crèmeux, Spiced Apple
Compote

Beverage

(Optional Add On)

Janet’s Espresso Martini | 23

Brugal 1888 Rum, Borghetti Espresso
Liqueur, Licor 43, Illy Espresso

C’Mon Janet Let’s Go Party | 15

Lyre’s Pink London and Italian Orange Spirits, Fever
Tree Grapefruit, Lemon, Egg White, Sprinkled with
Wonderdust Ube Shimmer

Available only on Show Nights

